

BBQ Oyster Grill

The Best Solution for BBQing Oysters™



Hand-crafted in the U.S.A.



Dear BBQ Oyster Grill Customer,

Congratulations, you now own the best solution for BBQing, grilling, roasting, and baking oysters and other shellfish in their shell. The BBQ Oyster Grill™ will give you many years of service when cooking oysters for your family, friends, and customers.

Care of your BBQ Oyster Grill

- The best thing for a BBQ Oyster Grill is to use it all the time and spray it with vegetable oil every time you use it.
- Do not place the grill directly in hot charcoal because it could become red hot and weakened, and eventually disintegrate.
- The BBQ Oyster Grill is made of carbon steel. It has been seasoned with corn oil to prevent it from rusting; however, it will eventually rust if it is stored in humid conditions.
- After each use, put a light coat of cooking oil to keep the oil seasoning freshened up. The oil seasoning keeps away rust just like it does on a cast iron skillet.
- When not in use, always store your BBQ Oyster Grill in a dry place such as your garage, storage shed, storage cabinet, or commercial kitchen.
- After using it and you notice BBQ sauce on it, brush or wipe it off. If you need to clean it further, clean it with hot water, heat it up again to dry it thoroughly, and then apply another light coat of oil. **Do not wash it in your dishwasher or use dish washing detergent because you will remove the oil seasoning.**
- From time to time, apply a coat of vegetable oil to it. For example, spray it with canola oil, and heat it up in your BBQ or oven to re-season it.
- Even if the BBQ Oyster Grill eventually gets a little rusty, it will still last almost indefinitely.

What's the recommended best way to open oysters?

There are several ways to open oysters. Here is one of them. While opening the oyster, try not to spill the oyster liquor (the liquid inside the oyster). The oyster liquor is an important part of the experience of eating oysters raw or BBQed.

1. Insert the tip of your oyster knife between the shells on the pointed end to penetrate the ligament.

2. After penetrating the ligament, give your knife a twist to pry the top and bottom shells apart.
3. Carefully slip your knife back into the shell and cut the abductor muscle that holds the shells closed, and then lift off the top shell.
4. You may see some shell debris on the bottom shell. Be sure to remove it with the tip of your knife.
5. Slide your knife under the oyster to cut the abductor muscle on the bottom shell.
6. Gently run your knife around the oyster to make sure that it moves around on the shell freely. You may also do the "Philadelphia flip," that is, turn the oyster over to show its pretty side.
7. Place your newly opened oyster in a BBQ Oyster Grill, finding the best position for the oyster in the BBQ Oyster Grill to keep it from tipping and spilling its contents.

How do I BBQ, grill, roast, or bake oysters?

Adjust these instructions for the different sized BBQ Oyster Grills.

1. Open your oysters and place them in a BBQ Oyster Grill that is sitting on a 1/2 sheet tray.
2. When your BBQ Oyster Grill is full, place it on your BBQ, your grill, or in your oven. **Note:** If you place it in your oven, leave it on the tray.
3. Add a little sauce to the oysters while they are heating up.
4. When the oyster becomes opaque and bubbles a little round the edges, it's cooked. The amount of time it takes for each oyster to cook depends on its size and shell thickness. You want to avoid over-cooking your oysters. If you have two grills, remove each cooked oyster and place it in the second grill sitting in a 1/2 sheet pan.
5. When your second BBQ Oyster Grill is filled with BBQed oysters serve them to your guests.

Crafted with hand tools in the U.S.A.

The BBQ Oyster Grills are crafted by hand using hand tools. The expanded sheet steel is bent using a steel form, clamps, and a heavy rubber hammer. Because of that, no two are exactly the same. The hand-crafting is done in Santa Rosa, CA U.S.A. The work is not outsourced to an offshore location.

Thank you very much for purchasing a BBQ Oyster Grill. I really appreciate it. I know that it will provide many years of performance.

Sincerely,

Charlie Williams, Owner
BBQ Oyster Grill
Email: bbqoystergrill@gmail.com
Web site: <http://bbqoystergrill.com>
On Twitter @bbqoystergrill
707-481-0128 (Mobile)
707-570-0788 (Fax)